

U. S. Treasury Department
Internal Revenue Service
Washington 25, D. C.

Alcohol and Tobacco Tax Division
Industry Circular No. 55-17

July 15, 1955

Materials Authorized for Treatment of Wines

Proprietors of bonded wine cellars
and others concerned:

1. The following materials, which are in addition to those specifically authorized by section 240.529, 26 CFR, have been approved, as being consistent with good commercial practice, for use by proprietors of bonded wine cellars in the production, cellar treatment or finishing of wine, within the general limitations of section 240.524, 26 CFR, or more specific limitations indicated below, or given in the sections referred to:

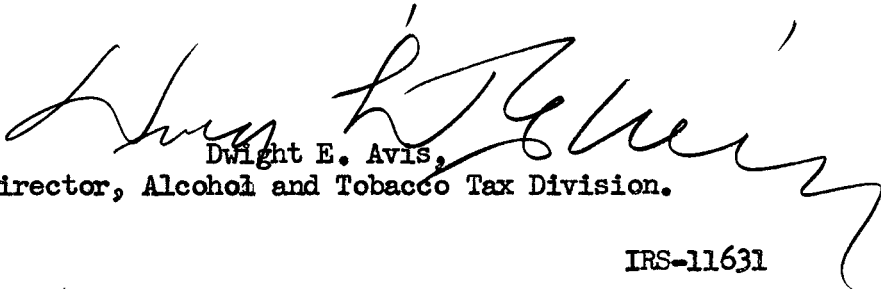
<u>Material</u>	<u>Use</u>	<u>Reference or limitation</u>
Aferrin	To remove the iron in wine.	No insoluble residue in excess of 1 part per million and no soluble residue may remain in the finished wine, and the basic character of the wine may not be changed by such treatment.
Antifoam "A"	To reduce the foam in fermenters.	Section 240.524, 26 CFR.
Calcium Carbonate	To reduce the excess natural acids in high acid wines.	Section 240.524, 26 CFR. The natural or fixed acids may not be reduced below 5 parts per thousand.
Cufex	To remove trace metals from wine.	No insoluble residue in excess of one part per million and no soluble residue may remain in the finished wine, and the basic character of the wine may not be changed by such treatment.
Diatomaceous Earths or Similar Products (which contain active chemical ingredients or which have been so treated that they may alter the character of the wine)	To clarify wine.	Section 240.524, 26 CFR.

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<u>Material</u>	<u>Use</u>	<u>Reference or limitation</u>
Mineral Oil	On surface of wine in storage tanks to prevent the access of air to the wine.	None of the oil may be in the finished wine when marketed.
Oak Chips (uncharred and untreated)	To treat wines.	Section 240.524, 26 CFR.
Oak Chips (charred)	In treatment of Spanish Type Blending Sherry.	The finished product after addition of oak chips must have the flavor and color of Spanish Type Blending Sherry commonly obtained by storage of Sherry Wine in properly treated used charred oak whisky barrels.
Pectinol	To clarify wine.	One pound per 100 gallons of wine. Section 240.524, 26 CFR.
Sparkolloid	To clarify wine.	Two pounds to 1000 gallons of wine. Section 240.524, 26 CFR.

2. Proprietors of bonded wine cellars who desire to use any of the above materials must file notice, in triplicate, with the Assistant Regional Commissioner, Alcohol and Tobacco Tax, as prescribed by section 240.530, 26 CFR.

3. Inquiries in regard to this industry circular should refer to the number thereof and be addressed to the office of your Assistant Regional Commissioner, Alcohol and Tobacco Tax.


Dwight E. Avis,
Director, Alcohol and Tobacco Tax Division.

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